

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wppotsandpans.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
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Wolfgang Puck

Dual Buffet Burner with Two 8-inch Buffet Servers
Use and Care



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 READ ALL INSTRUCTIONS.**
- 2** Do not touch hot surfaces. Use handles or knobs.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** To protect against electric shock, do not immerse cord, plug, or any parts of the buffet burner in water or other liquids.
- 5** Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- 6** The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- 7** Do not use outdoors.
- 8** Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9** Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
- 10** Do not use this appliance for anything other than its intended use.
- 11** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 12** To disconnect, turn the temperature control to "OFF", then remove the plug. Always hold the plug, never pull the cord.
- 13** Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
- 14** Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

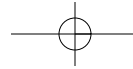
Additional Safety Information

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

Before Your First Use

- Clean your stainless steel buffet server pans and lids in warm soapy water and dry thoroughly.
- Before your electric burner is used for the first time, plug the unit in and set both temperature controls to MAX and run the unit for 10 minutes without the pans on the burners. You will notice that it may smoke for a few minutes while it burns off the protective oils used in shipping.
- DO NOT leave your electric burner on after this initial trial run without any pots as you can damage the unit.
- DO NOT use this item as a portable heater.
- Keep the power cord away from contact with the electric burners.
- Both the burners and the housing are HOT. Only handle the unit after it has completely cooled.
- The housing surface is a mirror polish stainless steel finish; do not place utensils or pots directly on the housing.



Know Your Dual Buffet Burner

Cast Iron
Burner Plate

Stainless Housing

Temperature
Control Lights

Temperature
Control Knobs

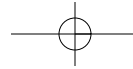
Non-Skid Feet

8" Buffet Server with
Tri-Ply Bottom

Tempered
Glass Lid

3

4



Using Your Electric Burner

- 1 Place the appliance on a flat, level surface, such as a countertop or table.
- 2 Plug the cord into a 120 volt 60 Hz AC only outlet.
- 3 For proper ventilation provide at least 4 to 6 inches of space above and around the appliance.
- 4 Set the temperature control by turning the Temperature Control Knob clockwise to the desired setting and lining up the arrow on the Housing to the number on the Temperature Control Knob.
- 5 The light will go out when the burner is preheated to the selected temperature. This light will cycle on and off during cooking, indicating that the surface temperature is being maintained.
- 6 Do not operate your burner without having a pan on the burner plate.
- 7 Always center your pan on the burner and use a pan with a flat bottom that is close in size to the burner itself.
- 8 When finished, always turn the appliance off by turning the knobs counter-clockwise so that the arrow on the knob points to the arrow on the housing. Unplug the unit and allow cooling completely before handling.
- 9 **CAUTION:** The burners retain heat for at least 1 hour after turning off. Use caution when handling.

Care & Cleaning

- 1 Before cleaning, be sure to unplug the cord from the outlet and allow the appliance to cool completely before cleaning.
- 2 **WARNING: NEVER IMMERSE ANY PART OF YOUR BURNER IN WATER OR ANY OTHER LIQUID.**
- 3 The burners for this unit are non-removable, do not attempt to disassemble.
- 4 Use a damp soapy sponge or cloth to clean the surface of the Burner Plates and Housing. Do not allow any water to enter the vents located on the back of the unit. Do not use scouring pads or harsh cleaners on either the Burner Plates or Housing. If necessary use a nylon bristle brush or plastic scrubbing pad on the Burner Plates.

Stainless Steel Buffet Servers

Use and Care

Before First Use

Before using your new cookware, wash it in warm water with mild dishwashing detergent, using a sponge, nylon pad or dishcloth. Rinse and dry thoroughly.

Care & Cleaning

Your cookware is dishwasher-safe, although hand-washing is preferred to keep its brilliant luster. It is recommended that you use a sponge, nylon pad or dishcloth with warm water and a mild dishwashing soap.

Stain Removal. Stainless steel cleaners such as Bon Ami®, Cameo® Stainless Steel cleaner or Barkeeper's Friend® may be used to clean stains from your cookware. To remove calcium stains (which produce a multi-color stain), wipe with a small amount of warm vinegar. If stains persist, fill cookware with 1-inch of water and add a non-lemon-based detergent. Boil and then simmer water in cookware for about 15 minutes. After cooling, drain and rinse. Stains on the bottom of the cookware can be removed with an oven cleaner.

Stainless steel resists stains, rust and corrosion better than most other metals. However, all metals will react to extreme conditions so please keep the following facts in mind:

- Discoloration, pitting and corrosion are most often caused by sustained exposure to foods that contain chloride, i.e., table salt, mustard, mayonnaise and eggs. Soaking items in water for a prolonged period, especially if items are heavily soiled, can also have this undesirable effect.
- The chlorine and mineral content of your water, especially iron, may cause corrosion and discoloration of stainless steel. To avoid these issues, always clean your cookware after each use and dry thoroughly.

WARNINGS

- 1 Your cookware, including the lids, is oven safe to 400 °F. DO NOT USE IN OVENS OVER 400 °F.
- 2 Never leave an empty piece of cookware on a hot burner or in a hot oven. This can ruin the cookware and damage your stovetop.
- 3 The handles will get hot when cookware is placed in the oven, or if the handle is left over a hot burner. Use potholders at all times when handling the cookware while cooking.

